

FILE 'REGISTRY' ENTERED AT 16:04:04 ON 28 JUN 2010

L1 1 S E4
 EXP NYSTOS/CN
L2 1 S E3
 EXP KESTOSE/CN
L3 1 S E4
 EXP 1-KESTOS/CN
L4 1 S E6
 EXP FURCTOFURANOSYLNYSTOSE/CN
 EXP FRUCTOFURANOSYLNYSTOSE/CN
L5 1 S E1
 EXP 1-FRUCTOFURANOSYLNYSTOSE/CN
 EXP 1-FRUCTOFURANOSYL NYSTOSE/CN
 EXP 1F-FRUCTOFURANOSYL NYSTOSE/CN
 EXP 1F-B-D-FRUCTOFURANOSYL NYSTOSE/CN
L6 3 S E4-E6

FILE 'HCAPLUS' ENTERED AT 16:06:52 ON 28 JUN 2010

L7 806 S L1-L6
L8 156712 S CAT OR DOG OR CANINE OR FELINE OR (COMPANION ANIMAL) OR (PET
L9 6 S L7 AND L8
L10 203 S NUTRAFLORA OR RAFTILOSE OR PREBIO1
L11 3 S L8 AND L10
L12 3 S L11 NOT L9
L13 269253 S DIETARY OR NUTRITIONAL OR DIETETIC
L14 91 S L10 AND L13
L15 382 S KESTOSE AND NYSTOSE
L16 4 S L8 AND L15
L17 0 S L16 NOT L9
L18 22 S L13 AND L15
L19 13 S L18 AND (PY<2004 OR AY<2004 OR PRY<2004)
L20 17968 S PREBIOTIC OR INULIN OR OLIGOFRUCTOSE OR FRUCTOOLIGOSACCHARIDE
L21 460 S L8 AND L20
L22 39775 S BIFIDOBACTER? OR LACTOBAC?
L23 39778 S BIFIDOBAC? OR LACTOBAC?
L24 29 S L21 AND L23
L25 35951 S BEET
L26 0 S L24 AND L25
L27 10 S L21 AND L25
L28 7 S L27 AND (PY<2004 OR AY<2004 OR PRY<2004)

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=> file reg
COST IN U.S. DOLLARS          SINCE FILE      TOTAL
                                ENTRY      SESSION
FULL ESTIMATED COST          0.22      0.22
```

FILE 'REGISTRY' ENTERED AT 16:04:04 ON 28 JUN 2010
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 PLEASE SEE "HELP USAGETERMS" FOR DETAILS.
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Property values tagged with IC are from the ZIC/VINITI data file
 provided by InfoChem.

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STRUCTURE FILE UPDATES:  27 JUN 2010  HIGHEST RN 1228427-89-1
DICTIONARY FILE UPDATES: 27 JUN 2010  HIGHEST RN 1228427-89-1
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New CAS Information Use Policies, enter HELP USAGETERMS for details.

TSCA INFORMATION NOW CURRENT THROUGH January 8, 2010.

Please note that search-term pricing does apply when
 conducting SmartSELECT searches.

REGISTRY includes numerically searchable data for experimental and
 predicted properties as well as tags indicating availability of
 experimental property data in the original document. For information
 on property searching in REGISTRY, refer to:

<http://www.cas.org/support/stngen/stdoc/properties.html>

```
=> exp nystos/cn
E1      1      NYSTEX/CN
E2      1      NYSTOP/CN
E3      0 --> NYSTOS/CN
E4      1      NYSTOSE/CN
E5      1      NYSTOSE TRIHYDRATE/CN
E6      1      NYSTRANOL/CN
E7      1      NYSYN 25-8/CN
E8      1      NYSYN 30-5/CN
E9      1      NYSYN 33-3/CN
E10     1      NYSYN 33-5/CN
E11     1      NYSYN 33-5HM/CN
E12     1      NYSYN 35-5/CN
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=> s e4
L1      1      NYSTOSE/CN
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=> exp kestose/cn
E1      1      KESTINE/CN
E2      1      KESTOMER V 40P/CN
E3      1 --> KESTOSE/CN
E4      1      KESTRA 2F/CN
E5      1      KESTREL/CN
E6      1      KESTREL (PESTICIDE)/CN
E7      1      KESTREL 600/CN
E8      1      KESTRONE/CN
E9      1      KESUKA/CN
E10     1      KET/CN
E11     1      KET 1001/CN
E12     1      KET 3001/CN
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=> s e3
L2      1 KESTOSE/CN

=> exp 1-kestos/cn
E1      1      1-KESTOHEPTAOSE/CN
E2      1      1-KESTOPENTAOSE/CN
E3      0 --> 1-KESTOS/CN
E4      1      1-KESTOSE/CN
E5      1      1-KESTOSE-SUCROSE FRUCTOSYLTRANSFERASE/CN
E6      1      1-KESTOTRIOSE/CN
E7      1      1-KETO PREVITAMIN D3/CN
E8      1      1-KETO-A-CYPERONE/CN
E9      1      1-KETO-1,2-DIHYDROISOQUINOLINE PHENYLHYDRAZONE/CN
E10     1      1-KETO-2,3-EPOXYCHLORDENE/CN
E11     1      1-KETO-25-HYDROXYPREVITAMIN D3/CN
E12     1      1-KETO-3-(3'-SULFAMYL-4'-CHLOROPHENYL)-3-HYDROXYISOINDOLINE/
          CN

=> s e4
L3      1 1-KESTOSE/CN

=> s e6
L4      1 1-KESTOTRIOSE/CN

=> exp furctofuranosylnystose/cn
E1      1      FURCREAFUROSTATIN/CN
E2      1      FURCREASTATIN/CN
E3      0 --> FURCTOFURANOSYLNYSTOSE/CN
E4      1      FUREA/CN
E5      1      FUREA BOLUS/CN
E6      1      FUREDEME/CN
E7      1      FUREDUR 7093/CN
E8      1      FUREGRELATE/CN
E9      1      FUREGRELATE SODIUM/CN
E10     1      FUREGRELIC ACID/CN
E11     1      FUREKUTISU/CN
E12     1      FURENAPYRIDAZIN/CN

=> exp fructofuranosylnystose/cn
E1      1      FRUCTOFURANOSYL NYSTOSE/CN
E2      1      FRUCTOFURANOSYLAMINE, N-BENZYL-1-DEOXY-1-P-TOLUIDINO-, D-/CN
E3      0 --> FRUCTOFURANOSYLNYSTOSE/CN
E4      1      FRUCTOHEPTONIC ACID, MONOSODIUM SALT/CN
E5      1      FRUCTOKINASE/CN
E6      1      FRUCTOKINASE (AEROMONAS HYDROPHILA HYDROPHILA STRAIN ATCC 79
          66)/CN
E7      2      FRUCTOKINASE (AGROBACTERIUM TUMEFACIENS STRAIN C58 GENE SCRK
          )/CN
E8      1      FRUCTOKINASE (ARABIDOPSIS THALIANA CLONE F23010 GENE F23010.
          21)/CN
E9      1      FRUCTOKINASE (ARABIDOPSIS THALIANA CLONE RAFL05-07-J12 (R099
          47) GENE ATIG66430)/CN
E10     1      FRUCTOKINASE (ARABIDOPSIS THALIANA CLONE RAFL06-86-G11 (R180
          33) GENE AT2G31390)/CN
E11     1      FRUCTOKINASE (ARABIDOPSIS THALIANA CLONE T27F4 GENE T27F4.17
          )/CN
E12     1      FRUCTOKINASE (ARABIDOPSIS THALIANA GENE AT2G31390)/CN

=> s e1
L5      1 "FRUCTOFURANOSYL NYSTOSE"/CN

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=> exp 1-fructofuranosylnystose/cn
E1      1      1-FORMYLVINYL CARBOCATION/CN
E2      1      1-FRUCTAN:FRUCTAN FRUCTOSYL TRANSFERASE (JERUSALEM ARTICHOKE
          CLONE PFFT111 GENE FFT-1 PUTATIVE PRECURSOR REDUCED)/CN
E3      0 --> 1-FRUCTOFURANOSYLNYSTOSE/CN
E4      1      1-FRUCTOSYLSUCROSE/CN
E5      1      1-FULVENECARBOXALDEHYDE/CN
E6      1      1-FURAN-2-YL-2-METHYL-3,3-BIS-METHYLTHIOPROPENONE/CN
E7      1      1-FURAN-2-YLCYCLOPROPANOL/CN
E8      1      1-FURAN-3-YLCYCLOPROPANOL/CN
E9      1      1-FURAN-3-YLETHANONE/CN
E10     1      1-FURFURYL-1-(2-HYDROXYETHYL)PIPERIDINIUM BROMIDE, SUCCINATE
          /CN
E11     1      1-FURFURYL-1-(2-HYDROXYETHYL)PYRROLIDINIUM BROMIDE, SUCCINAT
          E/CN
E12     1      1-FURFURYL-1-(2-HYDROXYETHYL)PYRROLIDINIUM, SUCCINATE/CN

=> exp 1-fructofuranosyl nystose/cn
E1      1      1-FORMYLVINYL CARBOCATION/CN
E2      1      1-FRUCTAN:FRUCTAN FRUCTOSYL TRANSFERASE (JERUSALEM ARTICHOKE
          CLONE PFFT111 GENE FFT-1 PUTATIVE PRECURSOR REDUCED)/CN
E3      0 --> 1-FRUCTOFURANOSYL NYSTOSE/CN
E4      1      1-FRUCTOSYLSUCROSE/CN
E5      1      1-FULVENECARBOXALDEHYDE/CN
E6      1      1-FURAN-2-YL-2-METHYL-3,3-BIS-METHYLTHIOPROPENONE/CN
E7      1      1-FURAN-2-YLCYCLOPROPANOL/CN
E8      1      1-FURAN-3-YLCYCLOPROPANOL/CN
E9      1      1-FURAN-3-YLETHANONE/CN
E10     1      1-FURFURYL-1-(2-HYDROXYETHYL)PIPERIDINIUM BROMIDE, SUCCINATE
          /CN
E11     1      1-FURFURYL-1-(2-HYDROXYETHYL)PYRROLIDINIUM BROMIDE, SUCCINAT
          E/CN
E12     1      1-FURFURYL-1-(2-HYDROXYETHYL)PYRROLIDINIUM, SUCCINATE/CN

=> exp 1F-fructofuranosyl nystose/cn
E1      1      1F-B-D-FRUCTOFURANOSYL-6G(1-B-D-FRUCTOFURANOSYL)2
          SUCROSE/CN
E2      1      1F-B-D-FRUCTOFURANOSYL-6G(1-B-D-FRUCTOFURANOSYL)3
          SUCROSE/CN
E3      0 --> 1F-FRUCTOFURANOSYL NYSTOSE/CN
E4      1      1F-FRUCTOFURANOSYLNYSTOSE/CN
E5      1      1F-FRUCTOSYLSUCROSE/CN
E6      1      1F-FRUCTOSYLTRANSFERASE/CN
E7      1      1F1/CN
E8      1      1F2TM55/CN
E9      1      1F5/CN
E10     1      1F538/CN
E11     1      1F7/CN
E12     1      1F7 ANTIGENS/CN

=> exp 1F-β-D-fructofuranosyl nystose/cn
E1      1      1F-(1-B-D-FRUCTOFURANOSYL)3-6G-B-D-FRUCTOFURANOSYL
          SUCROSE/CN
E2      1      1F-(1-B-FRUCTOFURANOSYL)3-SUCROSE/CN
E3      0 --> 1F-B-D-FRUCTOFURANOSYL NYSTOSE/CN
E4      1      1F-B-D-FRUCTOFURANOSYL-6G(1-B-D-FRUCTOFURANOSYL)2
          SUCROSE/CN
E5      1      1F-B-D-FRUCTOFURANOSYL-6G(1-B-D-FRUCTOFURANOSYL)3
          SUCROSE/CN
E6      1      1F-FRUCTOFURANOSYLNYSTOSE/CN
E7      1      1F-FRUCTOSYLSUCROSE/CN

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E8      1      1F-FRUCTOSYLTRANSFERASE/CN
E9      1      1F1/CN
E10     1      1F2TM55/CN
E11     1      1F5/CN
E12     1      1F538/CN

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=> s e4-e6
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1 "1F-B-D-FRUCTOFURANOSYL-6G(1-B-D-FRUCTOFURANOSYL)2
  SUCROSE"/CN
1 "1F-B-D-FRUCTOFURANOSYL-6G(1-B-D-FRUCTOFURANOSYL)3
  SUCROSE"/CN
1 1F-FRUCTOFURANOSYLNOSTOSE/CN
L6      3 ("1F-B-D-FRUCTOFURANOSYL-6G(1-B-D-FRUCTOFURANOSYL)2
          SUCROSE"/CN OR "1F-B-D-FRUCTOFURANOSYL-6G(1-B-D-FRUCTO
          FURANOSYL)3 SUCROSE"/CN OR 1F-FRUCTOFURANOSYLNOSTOSE/CN)

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=> file hcaplus
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COST IN U.S. DOLLARS	SINCE FILE ENTRY	TOTAL SESSION
FULL ESTIMATED COST	46.45	46.67

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FILE 'HCAPLUS' ENTERED AT 16:06:52 ON 28 JUN 2010
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FILE COVERS 1907 - 28 Jun 2010 VOL 153 ISS 1
FILE LAST UPDATED: 27 Jun 2010 (20100627/ED)
REVISED CLASS FIELDS (/NCL) LAST RELOADED: Apr 2010
USPTO MANUAL OF CLASSIFICATIONS THESAURUS ISSUE DATE: Apr 2010

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HCAplus now includes complete International Patent Classification (IPC) reclassification data for the second quarter of 2010.

CAS Information Use Policies apply and are available at:

<http://www.cas.org/legal/infopolicy.html>

This file contains CAS Registry Numbers for easy and accurate substance identification.

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=> s l1-l6
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431 L1
300 L2
538 L3
538 L4
186 L5
192 L6
L7      806 (L1 OR L2 OR L3 OR L4 OR L5 OR L6)

```

=> s cat or dog or canine or feline or (companion animal) or (pet food)

58695 CAT
75205 DOG
32827 CANINE
7612 FELINE
12617 COMPANION
1677353 ANIMAL
178 COMPANION ANIMAL
(COMPANION(W)ANIMAL)
90927 PET
514973 FOOD
973 PET FOOD
(PET(W)FOOD)

L8 156712 CAT OR DOG OR CANINE OR FELINE OR (COMPANION ANIMAL) OR (PET FOOD)

=> s l7 and l8

L9 6 L7 AND L8

=> d l9 1-6 ti abs bib

L9 ANSWER 1 OF 6 HCAPLUS COPYRIGHT 2010 ACS on STN

TI Compositions comprising fermentable fiber which are adapted for use by a companion animal and kits and methods of their use

AB The present disclosure is directed to comps., kits, and methods which are adapted for use (especially oral use) by companion animals, for enhancement of gastrointestinal health. In one embodiment, comps. are provided which comprise a fermentable fiber, wherein the composition is a liquid
2005:474928 HCAPLUS <<LOGINID:20100628>>

AN 143:25818

TI Compositions comprising fermentable fiber which are adapted for use by a companion animal and kits and methods of their use

IN Norton, Sharon Ann; Goldy, Gary Gregory

PA The Iams Company, USA

SO U.S. Pat. Appl. Publ., 10 pp.

CODEN: USXXCO

DT Patent

LA English

FAN.CNT 1

	PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
PI	US 20050119222	A1	20050602	US 2003-725248	20031201
	AU 2004295003	A1	20050616	AU 2004-295003	20041201
	AU 2004295003	B2	20081204		
	CA 2547330	A1	20050616	CA 2004-2547330	20041201
	WO 2005053425	A1	20050616	WO 2004-US40084	20041201
	W: AE, AG, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BW, BY, BZ, CA, CH, CN, CO, CR, CU, CZ, DE, DK, DM, DZ, EC, EE, EG, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MA, MD, MG, MK, MN, MW, MX, MZ, NA, NI, NO, NZ, OM, PG, PH, PL, PT, RO, RU, SC, SD, SE, SG, SK, SL, SY, TJ, TM, TN, TR, TT, TZ, UA, UG, US, UZ, VC, VN, YU, ZA, ZM, ZW				
	RW: BW, GH, GM, KE, LS, MW, MZ, NA, SD, SL, SZ, TZ, UG, ZM, ZW, AM, AZ, BY, KG, KZ, MD, RU, TJ, TM, AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI, FR, GB, GR, HU, IE, IS, IT, LT, LU, MC, NL, PL, PT, RO, SE, SI, SK, TR, BF, BJ, CF, CG, CI, CM, GA, GN, GQ, GW, ML, MR, NE, SN, TD, TG				
	EP 1689247	A1	20060816	EP 2004-812571	20041201
	R: AT, BE, CH, DE, DK, ES, FR, GB, GR, IT, LI, LU, NL, SE, MC, PT, IE, SI, LT, FI, RO, CY, TR, BG, CZ, EE, HU, PL, SK, IS				
	BR 2004017166	A	20070306	BR 2004-17166	20041201

	JP 2007512024	T	20070517	JP 2006-541496	20041201
PRAI	US 2003-725248	A	20031201		
	WO 2004-US40084	W	20041201		

L9 ANSWER 2 OF 6 HCAPLUS COPYRIGHT 2010 ACS ON STN

TI Companion animal compositions comprising short-chain oligofructose

AB Pet feed compns. comprise about 0.01-0.2% short-chain oligofructose (by weight of the composition) comprising 1-kestose, nystose, and 1F- β -fructofuranosylmaltose. The compns. are used to enhance the gastrointestinal health of the animal and may improve fecal odor.

AN 2005:471849 HCAPLUS <<LOGINID:20100628>>

DN 143:6762

TI Companion animal compositions comprising short-chain oligofructose

IN Vickers, Robert Jason; Boileau, Thomas William-Maxwell; Sunvold, Gregory Dean

PA The Iams Company, USA

SO U.S. Pat. Appl. Publ., 7 pp.

CODEN: USXXCO

DT Patent

LA English

FAN.CNT 1

	PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
PI	US 20050118299	A1	20050602	US 2003-725251	20031201
	AU 2004295004	A1	20050616	AU 2004-295004	20041201
	AU 2004295004	B2	20081009		
	CA 2547332	A1	20050616	CA 2004-2547332	20041201
	WO 2005053427	A1	20050616	WO 2004-US40085	20041201
	W: AE, AG, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BW, BY, BZ, CA, CH, CN, CO, CR, CU, CZ, DE, DK, DM, DZ, EC, EE, EG, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MA, MD, MG, MK, MN, MW, MX, MZ, NA, NI, NO, NZ, OM, PG, PH, PL, PT, RO, RU, SC, SD, SE, SG, SK, SL, SY, TJ, TM, TN, TR, TT, TZ, UA, UG, US, UZ, VC, VN, YU, ZA, ZM, ZW				
	RW: BW, GH, GM, KE, LS, MW, MZ, NA, SD, SL, SZ, TZ, UG, ZM, ZW, AM, AZ, BY, KG, KZ, MD, RU, TJ, TM, AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI, FR, GB, GR, HU, IE, IS, IT, LT, LU, MC, NL, PL, PT, RO, SE, SI, SK, TR, BF, BJ, CF, CG, CI, CM, GA, GN, GQ, GW, ML, MR, NE, SN, TD, TG				
EP 1689248	A1	20060816	EP 2004-812572		20041201
	R: AT, BE, CH, DE, DK, ES, FR, GB, GR, IT, LI, LU, NL, SE, MC, PT, IE, SI, LT, FI, RO, CY, TR, BG, CZ, EE, HU, PL, SK, IS				
BR 2004017167	A	20070306	BR 2004-17167		20041201
JP 2007512840	T	20070524	JP 2006-542681		20041201
PRAI	US 2003-725251	A	20031201		
	WO 2004-US40085	W	20041201		

L9 ANSWER 3 OF 6 HCAPLUS COPYRIGHT 2010 ACS ON STN

TI Methods and kits related to administration of a fructooligosaccharide

AB A first embodiment disclosed herein is a method of enhancing total tract digestibility of one or more dietary components in a companion animal, the method comprising administering to the companion animal a companion animal composition comprising fructooligosaccharide. Kits comprising the companion animal composition and information that use of the companion animal composition by a companion animal is useful for enhancing total tract digestibility of one or more dietary components in the companion animal, are also disclosed. In a related, but sep., embodiment, a method selected

from enhancing calcium absorption, improving bone health, improving strength, improving phys. activity performance, and combinations thereof, the method comprising administering to a companion animal a companion animal composition comprising fructooligosaccharide, is disclosed. Kits comprising the companion animal composition and information that use of the companion animal composition by a companion animal is useful for a purpose selected from the group consisting of enhancing calcium absorption, improving bone health, improving strength, improving phys. activity performance, and combinations thereof, are also disclosed.

AN 2005:471837 HCAPLUS <<LOGINID:20100628>>
DN 143:13251

TI Methods and kits related to administration of a fructooligosaccharide
IN Sunvold, Gregory Dean; Boileau, Thomas William-Maxwell; Vickers, Robert Jason

PA The Iams Company, USA

SO U.S. Pat. Appl. Publ., 8 pp.

CODEN: USXXCO

DT Patent

LA English

FAN.CNT 1

	PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
PI	US 20050118234	A1	20050602	US 2003-724839	20031201
	AU 2004295005	A1	20050616	AU 2004-295005	20041201
	CA 2547059	A1	20050616	CA 2004-2547059	20041201
	WO 2005053426	A1	20050616	WO 2004-US40086	20041201
	W: AE, AG, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BW, BY, BZ, CA, CH, CN, CO, CR, CU, CZ, DE, DK, DM, DZ, EC, EE, EG, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MA, MD, MG, MK, MN, MW, MX, MZ, NA, NI, NO, NZ, OM, PG, PH, PL, PT, RO, RU, SC, SD, SE, SG, SK, SL, SY, TJ, TM, TN, TR, TT, TZ, UA, UG, US, UZ, VC, VN, YU, ZA, ZM, ZW RW: BW, GH, GM, KE, LS, MW, MZ, NA, SD, SL, SZ, TZ, UG, ZM, ZW, AM, AZ, BY, KG, KZ, MD, RU, TJ, TM, AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI, FR, GB, GR, HU, IE, IS, IT, LT, LU, MC, NL, PL, PT, RO, SE, SI, SK, TR, BF, BJ, CF, CG, CI, CM, GA, GN, GQ, GW, ML, MR, NE, SN, TD, TG				
	EP 1696734	A1	20060906	EP 2004-812573	20041201
	R: AT, BE, CH, DE, DK, ES, FR, GB, GR, IT, LI, LU, NL, SE, MC, PT, IE, SI, LT, FI, RO, CY, TR, BG, CZ, EE, HU, PL, SK, IS				
	BR 2004017187	A	20070306	BR 2004-17187	20041201
	JP 2007512032	T	20070517	JP 2006-542682	20041201
	AU 2008229785	A1	20081030	AU 2008-229785	20081003
PRAI	US 2003-724839	A	20031201		
	AU 2004-295005	A3	20041201		
	WO 2004-US40086	W	20041201		

L9 ANSWER 4 OF 6 HCAPLUS COPYRIGHT 2010 ACS ON STN

TI Hydrogenated condensed palatinose preparation and use in food and drug manufacture.

AB The present invention concerns procedures for the production of condensed palatinose in hydrogenated form and use of the hydrogenated condensed palatinose in manufacture of food and drugs.

AN 2004:249237 HCAPLUS <<LOGINID:20100628>>
DN 140:286532

TI Hydrogenated condensed palatinose preparation and use in food and drug manufacture.

IN Haji, Begli Alireza; Klingenberg, Michael; Kunz, Markwart; Vogel, Manfred
PA Suedzucker Aktiengesellschaft Mannheim/Ochsenfurt, Germany

SO Ger. Offen., 38 pp., Division of Ger. Offen. 10,242,062.

CODEN: GWXXBX

DT Patent

LA German

FAN.CNT 2

	PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
PI	DE 10262005	A1	20040325	DE 2002-10262005	20020911
	DE 10262005	B4	20051110		
	DE 10242062	A1	20040325	DE 2002-10242062	20020911
	DE 10242062	B4	20070215		
PRAI	DE 2002-10242062	A2	20020911		
	DE 2002-10262005	A2	20020911		

OSC.G 1 THERE ARE 1 CAPLUS RECORDS THAT CITE THIS RECORD (1 CITINGS)

L9 ANSWER 5 OF 6 HCAPLUS COPYRIGHT 2010 ACS ON STN

TI hydrogenated condensed palatinose preparation and use in food and drug manufacture

AB The present invention concerns procedures for the production of condensed palatinose in hydrogenated form and use of the hydrogenated condensed palatinose in manufacture of food and drugs.

AN 2004:246919 HCAPLUS <<LOGINID:20100628>>

DN 140:286531

TI hydrogenated condensed palatinose preparation and use in food and drug manufacture

IN Haji, Begli Alireza; Klingeberg, Michael; Kunz, Markwart; Vogel, Manfred

PA Suedzucker Aktiengesellschaft Mannheim/Ochsenfurt, Germany

SO Ger. Offen., 44 pp., Division of Ger. Offen. 10,262,005

CODEN: GWXXBX

DT Patent

LA German

FAN.CNT 2

	PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
PI	DE 10242062	A1	20040325	DE 2002-10242062	20020911
	DE 10242062	B4	20070215		
	DE 10262005	A1	20040325	DE 2002-10262005	20020911
	DE 10262005	B4	20051110		
CA	2498659	A1	20040415	CA 2003-2498659	20030902
WO	2004031202	A2	20040415	WO 2003-EP9725	20030902
WO	2004031202	A3	20040506		
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AU	2003271575	A1	20040423	AU 2003-271575	20030902
EP	1539779	A2	20050615	EP 2003-753376	20030902
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BR	2003014247	A	20050726	BR 2003-14247	20030902
CN	1681831	A	20051012	CN 2003-821413	20030902
CN	1324039	C	20070704		
JP	2006512298	T	20060413	JP 2004-540575	20030902
US	20050222406	A1	20051006	US 2005-527523	20050310
PRAI	DE 2002-10262005	A2	20020911		

DE 2002-10242062 A2 20020911
WO 2003-EP9725 W 20030902

ASSIGNMENT HISTORY FOR US PATENT AVAILABLE IN LSUS DISPLAY FORMAT
OSC.G 2 THERE ARE 2 CAPLUS RECORDS THAT CITE THIS RECORD (2 CITINGS)
RE.CNT 2 THERE ARE 2 CITED REFERENCES AVAILABLE FOR THIS RECORD
ALL CITATIONS AVAILABLE IN THE RE FORMAT

L9 ANSWER 6 OF 6 HCAPLUS COPYRIGHT 2010 ACS ON STN
TI Gelatinized cereal product containing inulin
AB A gelatinized cereal product contains a plant material, such as chicory, which is a source of inulin. Sufficient plant material is included to provide at least about 0.25% by weight of inulin on a dry-weight basis. The cereal product may be used as a pet food or breakfast cereal. Thus, cat food is formulated with 2.5 or 5% chicory to increase palatability and digestibility.

AN 1998:479355 HCAPLUS <<LOGINID::20100628>>

DN 129:94740

OREF 129:19542h,19543a

TI Gelatinized cereal product containing inulin

IN Ballevre, Olivier; Anantharaman, Helen Gillian; Rochat, Florence

PA Societe des Produits Nestle S.A., Switz.

SO Eur. Pat. Appl., 11 pp.

CODEN: EPXXDW

DT Patent

LA English

FAN.CNT 1

	PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
PI	EP 850569	A1	19980701	EP 1997-203871	19971210
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	US 5952033	A	19990914	US 1997-980714	19971201
	CA 2221526	A1	19980624	CA 1997-2221526	19971203
	CA 2221526	C	20040302		
	MX 9709483	A	20000331	MX 1997-9483	19971203
	AT 194461	T	20000715	AT 1997-203871	19971210
	ES 2148900	T3	20001016	ES 1997-203871	19971210
	PT 850569	E	20001229	PT 1997-203871	19971210
	NO 9705915	A	19980625	NO 1997-5915	19971216
	NO 314241	B1	20030224		
	AU 9748538	A	19980625	AU 1997-48538	19971222
	AU 728677	B2	20010118		
	JP 10215805	A	19980818	JP 1997-353863	19971222
	JP 3400698	B2	20030428		
	ZA 9711529	A	19990622	ZA 1997-11529	19971222
	BR 9706448	A	19991123	BR 1997-6448	19971222
	US 6197361	B1	20010306	US 1999-375105	19990816
	GR 3034480	T3	20001229	GR 2000-402169	20000926
	US 6596332	B1	20030722	US 2000-684135	20001010
PRAI	EP 1996-203705	A	19961224		
	EP 1997-203112	A	19971007		
	US 1997-980714	A1	19971201		
	EP 1997-203871	A	19971210		
	US 1999-375105	A1	19990816		

ASSIGNMENT HISTORY FOR US PATENT AVAILABLE IN LSUS DISPLAY FORMAT
OSC.G 9 THERE ARE 9 CAPLUS RECORDS THAT CITE THIS RECORD (10 CITINGS)
RE.CNT 13 THERE ARE 13 CITED REFERENCES AVAILABLE FOR THIS RECORD
ALL CITATIONS AVAILABLE IN THE RE FORMAT

=> d his

(FILE 'HOME' ENTERED AT 16:03:56 ON 28 JUN 2010)

FILE 'REGISTRY' ENTERED AT 16:04:04 ON 28 JUN 2010

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 EXP NYSTOS/CN
L2 1 S E3
 EXP KESTOSE/CN
 EXP 1-KESTOS/CN
L3 1 S E4
L4 1 S E6
 EXP FRUCTOFURANOSYLNYSTOSE/CN
 EXP FRUCTOFURANOSYLNYSTOSE/CN
L5 1 S E1
 EXP 1-FRUCTOFURANOSYLNYSTOSE/CN
 EXP 1-FRUCTOFURANOSYL NYSTOSE/CN
 EXP 1F-FRUCTOFURANOSYL NYSTOSE/CN
 EXP 1F-B-D-FRUCTOFURANOSYL NYSTOSE/CN
L6 3 S E4-E6

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L7 806 S L1-L6
L8 156712 S CAT OR DOG OR CANINE OR FELINE OR (COMPANION ANIMAL) OR (PET
L9 6 S L7 AND L8

=> log hold

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FULL ESTIMATED COST	21.51	68.18
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CA SUBSCRIBER PRICE	-5.10	-5.10

SESSION WILL BE HELD FOR 120 MINUTES

STN INTERNATIONAL SESSION SUSPENDED AT 16:07:33 ON 28 JUN 2010

Connecting via Winsock to STN

Welcome to STN International! Enter x:X

LOGINID:SSPTAEX01623

PASSWORD:

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SESSION RESUMED IN FILE 'HCAPLUS' AT 16:29:43 ON 28 JUN 2010
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COPYRIGHT (C) 2010 AMERICAN CHEMICAL SOCIETY (ACS)

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FULL ESTIMATED COST	21.51	68.18
DISCOUNT AMOUNTS (FOR QUALIFYING ACCOUNTS)	SINCE FILE	TOTAL
	ENTRY	SESSION
CA SUBSCRIBER PRICE	-5.10	-5.10

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L10    203 NUTRAFLORA OR RAFTILOSE OR PREBIO1

=> s l8 and l10
L11    3 L8 AND L10

=> s l11 not l9
L12    3 L11 NOT L9

=> s dietary or nutritional or dietetic
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      76900 NUTRITIONAL
      3641 DIETETIC
L13    269253 DIETARY OR NUTRITIONAL OR DIETETIC

=> s l10 and l13
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=> s kestose and nystose
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      455 NYSTOSE
L15    382 KESTOSE AND NYSTOSE

=> s l8 and l15
L16    4 L8 AND L15

=> s l16 not l9
L17    0 L16 NOT L9

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      24051181 PY<2004
      4831766 AY<2004
      4305825 PRY<2004
L19    13 L18 AND (PY<2004 OR AY<2004 OR PRY<2004)

=> d l19 1-13 ti abs bib

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L19  ANSWER 1 OF 13 HCAPLUS  COPYRIGHT 2010 ACS on STN
TI   Fermentative enrichment of foods with fructooligosaccharides
AB   The amount of fructooligosaccharides in foods is increased directly by a
      process in which (1) the sucrose content in the food is adjusted to a
      certain concentration; and (2) the sucrose is fermented by lactobacilli under
      defined conditions to fructooligosaccharides, primarily to kestose
      , nystose and also to further heterooligosaccharides.
      Lactobacilli are used that have a fructosyltransferase activity. Thus,
      sucrose is added to milk (150 g/L) and fermented with Lactobacillus
      sanfranciscensis (TMW 1392) for 24 h at 30° to reach a
      kestose content of 2.8 g/kg.
AN   2005:493455 HCAPLUS <<LOGINID::20100628>>
DN   143:25499
TI   Fermentative enrichment of foods with fructooligosaccharides
IN   Gaenzle, Michael; Tieking, Markus; Vogel, Rudi
PA   Technische Universitaet Muenchen, Germany
SO   PCT Int. Appl., 36 pp.

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CODEN: PIXXD2
 DT Patent
 LA English
 FAN.CNT 1

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
WO 2005051102	A1	20050609	WO 2004-EP13181	20041119 <--
W: AE, AG, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BW, BY, BZ, CA, CH, CN, CO, CR, CU, CZ, DE, DK, DM, DZ, EC, EE, EG, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MA, MD, MG, MK, MN, MW, MX, MZ, NA, NI, NO, NZ, OM, PG, PH, PL, PT, RO, RU, SC, SD, SE, SG, SK, SL, SY, TJ, TM, TN, TR, TT, TZ, UA, UG, US, UZ, VC, VN, YU, ZA, ZM, ZW				
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DE 10355302	A1	20050623	DE 2003-10355302	20031127 <--
EP 1691628	A1	20060823	EP 2004-803197	20041119 <--
EP 1691628	B1	20090715		
R: BE, CH, DE, FR, LI, NL				
PRAI DE 2003-10355302	A	20031127 <--		
WO 2004-EP13181	W	20041119		
OSC.G 2			THERE ARE 2 CAPLUS RECORDS THAT CITE THIS RECORD (2 CITINGS)	
RE.CNT 5			THERE ARE 5 CITED REFERENCES AVAILABLE FOR THIS RECORD	
			ALL CITATIONS AVAILABLE IN THE RE FORMAT	

L19 ANSWER 2 OF 13 HCAPLUS COPYRIGHT 2010 ACS on STN

TI Compositions comprising fermentable fiber which are adapted for use by a companion animal and kits and methods of their use

AB The present disclosure is directed to compns., kits, and methods which are adapted for use (especially oral use) by companion animals, for enhancement of gastrointestinal health. In one embodiment, compns. are provided which comprise a fermentable fiber, wherein the composition is a liquid

AN 2005:474928 HCAPLUS <<LOGINID:20100628>>

DN 143:25818

TI Compositions comprising fermentable fiber which are adapted for use by a companion animal and kits and methods of their use

IN Norton, Sharon Ann; Goldy, Gary Gregory

PA The Iams Company, USA

SO U.S. Pat. Appl. Publ., 10 pp.

CODEN: USXXCO

DT Patent

LA English

FAN.CNT 1

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
US 20050119222	A1	20050602	US 2003-725248	20031201 <--
AU 2004295003	A1	20050616	AU 2004-295003	20041201 <--
AU 2004295003	B2	20081204		
CA 2547330	A1	20050616	CA 2004-2547330	20041201 <--
WO 2005053425	A1	20050616	WO 2004-US40084	20041201 <--
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EP 1689247 A1 20060816 EP 2004-812571 20041201 <--
R: AT, BE, CH, DE, DK, ES, FR, GB, GR, IT, LI, LU, NL, SE, MC, PT,
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BR 2004017166 A 20070306 BR 2004-17166 20041201 <--
JP 2007512024 T 20070517 JP 2006-541496 20041201 <--
PRAI US 2003-725248 A 20031201 <--
WO 2004-US40084 W 20041201

L19 ANSWER 3 OF 13 HCAPLUS COPYRIGHT 2010 ACS on STN
TI Companion animal compositions comprising short-chain oligofructose
AB Pet feed comps. comprise about 0.01-0.2% short-chain oligofructose (by weight of the composition) comprising 1-kestose, nystose, and 1F- β -fructofuranosylnystose. The comps. are used to enhance the gastrointestinal health of the animal and may improve fecal odor.

AN 2005:471849 HCAPLUS <<LOGINID:20100628>>
DN 143:6762
TI Companion animal compositions comprising short-chain oligofructose
IN Vickers, Robert Jason; Boileau, Thomas William-Maxwell; Sunvold, Gregory Dean
PA The Iams Company, USA
SO U.S. Pat. Appl. Publ., 7 pp.
CODEN: USXXCO
DT Patent
LA English
FAN.CNT 1

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
US 20050118299	A1	20050602	US 2003-725251	20031201 <--
AU 2004295004	A1	20050616	AU 2004-295004	20041201 <--
AU 2004295004	B2	20081009		
CA 2547332	A1	20050616	CA 2004-2547332	20041201 <--
WO 2005053427	A1	20050616	WO 2004-US40085	20041201 <--
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EP 1689248 A1 20060816 EP 2004-812572 20041201 <--				
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BR 2004017167 A 20070306 BR 2004-17167 20041201 <--				
JP 2007512840 T 20070524 JP 2006-542681 20041201 <--				
PRAI US 2003-725251 A 20031201 <--				
WO 2004-US40085 W 20041201				

L19 ANSWER 4 OF 13 HCAPLUS COPYRIGHT 2010 ACS on STN
TI Methods and kits related to administration of a fructooligosaccharide
AB A first embodiment disclosed herein is a method of enhancing total tract digestibility of one or more dietary components in a companion animal, the method comprising administering to the companion animal a companion animal composition comprising fructooligosaccharide. Kits comprising the companion animal composition and information that use of the companion

animal composition by a companion animal is useful for enhancing total tract digestibility of one or more dietary components in the companion animal, are also disclosed. In a related, but sep., embodiment, a method selected from enhancing calcium absorption, improving bone health, improving strength, improving phys. activity performance, and combinations thereof, the method comprising administering to a companion animal a companion animal composition comprising fructooligosaccharide, is disclosed. Kits comprising the companion animal composition and information that use of the companion animal composition by a companion animal is useful for a purpose selected from the group consisting of enhancing calcium absorption, improving bone health, improving strength, improving phys. activity performance, and combinations thereof, are also disclosed.

AN 2005:471837 HCAPLUS <<LOGINID:20100628>>

DN 143:13251

TI Methods and kits related to administration of a fructooligosaccharide

IN Sunvold, Gregory Dean; Boileau, Thomas William-Maxwell; Vickers, Robert Jason

PA The Iams Company, USA

SO U.S. Pat. Appl. Publ., 8 pp.

CODEN: USXXCO

DT Patent

LA English

FAN.CNT 1

	PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
PI	US 20050118234	A1	20050602	US 2003-724839	20031201 <--
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	EP 1696734	A1	20060906	EP 2004-812573	20041201 <--
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	BR 2004017187	A	20070306	BR 2004-17187	20041201 <--
	JP 2007512032	T	20070517	JP 2006-542682	20041201 <--
	AU 2008229785	A1	20081030	AU 2008-229785	20081003 <--
PRAI	US 2003-724839	A	20031201	<--	
	AU 2004-295005	A3	20041201		
	WO 2004-US40086	W	20041201		

L19 ANSWER 5 OF 13 HCAPLUS COPYRIGHT 2010 ACS on STN

TI Use of prebiotics for preventing or treating oxidative stress

AB The invention discloses the use of a prebiotic for the preparation of food preps., nutraceuticals, or pharmaceutical compns. intended for the prevention or the treatment of oxidative stress in particular related to the consumption of fructose. The invention also discloses a food preparation including simple carbohydrates, in particular fructose, in combination with prebiotics.

AN 2004:512196 HCAPLUS <<LOGINID:20100628>>

DN 141:65134

TI Use of prebiotics for preventing or treating oxidative stress

IN Gueux, Elyett; Rayssiguier, Yves; Busserolles, Jerome; Mazur, Andre
 PA Institut National De La Recherche Agronomique Inra, Fr.
 SO Fr. Demande, 17 pp.

CODEN: FRXXBL

DT Patent

LA French

FAN.CNT 1

	PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
PI	FR 2848783	A1	20040625	FR 2002-16136	20021218 <--
	FR 2848783	B1	20050513		
	CA 2510766	A1	20040708	CA 2003-2510766	20031217 <--
	WO 2004056210	A1	20040708	WO 2003-FR3770	20031217 <--
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	EP 1571926	A1	20050914	EP 2003-813628	20031217 <--
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	US 20060252725	A1	20061109	US 2005-539632	20051109 <--
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	WO 2003-FR3770	W	20031217	<--	

ASSIGNMENT HISTORY FOR US PATENT AVAILABLE IN LSUS DISPLAY FORMAT
 OSC.G 2 THERE ARE 2 CAPLUS RECORDS THAT CITE THIS RECORD (2 CITINGS)
 RE.CNT 10 THERE ARE 10 CITED REFERENCES AVAILABLE FOR THIS RECORD
 ALL CITATIONS AVAILABLE IN THE RE FORMAT

L19 ANSWER 6 OF 13 HCAPLUS COPYRIGHT 2010 ACS on STN

TI Mucosal immunity-stimulating compositions and foods containing fructooligosaccharides

AB The compns. useful for infant formula, health foods, dietary supplements, and foods for the elderly or patients, contain fructooligosaccharides, glucosyl-(1-2)-(fructosyl)n- β -(2+1)-fructose (n = 1-3). The compns. enhance the production of polymeric Ig receptors and antigen-specific secretory IgA and protect against infection. Weanling mice were fed with feed containing 5 weight% Meioligo P (mixture containing 1-kestose, nystose, and 1F- β -fructofuranosylnystose; purity \geq 95%) for 27-28 days. The amts. of IgA antibodies produced in the mice were 1.3 mg/day in the feces, 2.8 μ g/mg-dry-wt.in the Peyer's patch lymphocytes, and 302 μ g/large-intestine, while those in controls fed without fructooligosaccharides were 0.3 mg/day, 1.1 μ g/mg-dry-weight, and 173 μ g, resp.

AN 2003:550191 HCAPLUS <<LOGINID:20100628>>

DN 139:100279

TI Mucosal immunity-stimulating compositions and foods containing fructooligosaccharides

IN Nakamura, Yoshitaka; Nagafuchi, Shinya; Takahashi, Takeshi

PA Meiji Milk Products, Co., Ltd., Japan

SO Jpn. Kokai Tokkyo Koho, 10 pp.

CODEN: JKXXAF

DT Patent

LA Japanese

FAN.CNT 1

	PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
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PRAI	JP 2001-339956	A	20011105	<--	

OSC.G 1 THERE ARE 1 CAPLUS RECORDS THAT CITE THIS RECORD (1 CITINGS)

L19 ANSWER 7 OF 13 HCAPLUS COPYRIGHT 2010 ACS ON STN

TI Evaluation of fructans in various fresh and stewed fruits by high-performance anion-exchange chromatography with pulsed amperometric detection

AB The authors describe the suitability of high-performance anion-exchange chromatog. coupled with pulsed amperometric detection for the identification and quantification of fructans in fresh fruits (various apple and pear cultivars, plum, banana) as well as in com. stewed fruits obtained from a local manufacturer. After extraction with water and appropriate filtration, inulobiose [β -d-Fru-(2 1)- β -d-fructofuranoside; F2], 1-kestose [β -d-Fru-(2 1)2- α -d-glucopyranoside; GF2] and nystose [β -d-Fru-(2 1)3- α -d-glucopyranoside; GF3] were completely separated in a single 36-min run using a Dionex CarboPac PA 100 column and the new quadruple-potential waveform, originally tailored for oligosaccharide separation. No measurable amts. of F3 and GF4 were detected within the group of studied fruit products. Peak identification was realized using stds. The method is easy, reproducible, and sensitive since as little as 28 μ g of sugar per g dry matter can be quantified. Banana and plum are the varieties containing the highest levels of fructans (about 6000 μ g per g dry matter). The maturity of the fruit appears to have a great influence on the level of GF2. Samples of apple-banana stewed fruits contained the highest total fructan concentration (about 700 μ g per g dry matter). Accurate quantification of fructans will allow more precise nutritional formulation and diet selection for higher fructan consumption.

AN 2001:431280 HCAPLUS <LOGINID:20100628>

DN 135:210042

TI Evaluation of fructans in various fresh and stewed fruits by high-performance anion-exchange chromatography with pulsed amperometric detection

AU L'homme, C.; Peschet, J. L.; Puigserver, A.; Biagini, A.

CS Faculte des Sciences et Techniques de Saint-Jerome, Institut Mediterranee de Recherche en Nutrition, UMR Universite Aix-Marseille III-INRA, Marseille, 13397, Fr.

SO Journal of Chromatography, A (2001), 920(1-2), 291-297

CODEN: JCRAEY; ISSN: 0021-9673

PB Elsevier Science B.V.

DT Journal

LA English

OSC.G 15 THERE ARE 15 CAPLUS RECORDS THAT CITE THIS RECORD (15 CITINGS)

RE.CNT 31 THERE ARE 31 CITED REFERENCES AVAILABLE FOR THIS RECORD

ALL CITATIONS AVAILABLE IN THE RE FORMAT

L19 ANSWER 8 OF 13 HCAPLUS COPYRIGHT 2010 ACS ON STN

TI Ion Chromatographic Determination of Three Fructooligosaccharide Oligomers in Prepared and Preserved Foods

AB Fructooligosaccharides (FOS) are short-chain sugars that occur naturally and have dietary benefits for humans. They are widely distributed in nature and are a natural part of the human diet. The objective of this study was to determine the concns. of 1-kestose (GF2), nystose (GF3), and 1F- β -fructofuranosylnystose (GF4) in a variety of common processed and prepared foods. An ion chromatog. method was developed for this purpose in which the sugar concns. were

measured using integrated amperometry. The samples were simply prepared by blending with water and filtering the suspensions through a 10000 Da cutoff centrifugal filter. These samples were then injected into the ion chromatograph, which had been programmed for gradient elution, and the areas of the sugar peaks obtained compared to those of standard sugars on a calibration curve. Selected samples were prepared both with and without standard spikes to assess the efficiency of the determination Of the vegetables investigated, artichokes contained by far the most FOS, followed by onions; bananas contained more FOS than other fruits investigated. The method was shown to be simple, convenient, and relatively fast for the quantitation of FOS in processed and prepared food products.

AN 2000:679053 HCAPLUS <<LOGINID:20100628>>
 DN 133:349304
 TI Ion Chromatographic Determination of Three Fructooligosaccharide Oligomers in Prepared and Preserved Foods
 AU Hogarth, A. J. C. L.; Hunter, Diane E.; Jacobs, Wesley A.; Garleb, Keith A.; Wolf, Bryan W.
 CS Ross Products Division, Abbott Laboratories, Columbus, OH, 43215, USA
 SO Journal of Agricultural and Food Chemistry (2000), 48(11), 5326-5330
 CODEN: JAFCAU; ISSN: 0021-8561
 PB American Chemical Society
 DT Journal
 LA English
 OSC.G 14 THERE ARE 14 CAPLUS RECORDS THAT CITE THIS RECORD (14 CITINGS)
 RE.CNT 11 THERE ARE 11 CITED REFERENCES AVAILABLE FOR THIS RECORD
 ALL CITATIONS AVAILABLE IN THE RE FORMAT

L19 ANSWER 9 OF 13 HCAPLUS COPYRIGHT 2010 ACS on STN
 TI Comparison of the nutritional effects of fructo-oligosaccharides of different sugar chain length in rats
 AB The influence of fructooligosaccharides of different sugar chain length on growth, nitrogen balance, and mineral (Ca and Mg) balance was examined in rats fed diets containing sucrose, l-kestose, nystose, or a mixture of these at 50 or 100 g/kg diet. Rats were fed the diets for 6 wk, and nitrogen and mineral balances were examined after the second and fourth week. Food intake and body weight gain did not differ among the groups. Each fructooligosaccharide increased the Ca and Mg absorption dose-dependently during the first balance study period and the degrees of increase in Ca and Mg absorption were similar with each fructooligosaccharide regardless of the level in the diet. Each fructooligosaccharide increased the fecal excretion of nitrogen, but there was no clear dose dependence and the extent of increase in fecal excretion of nitrogen was similar for each fructooligosaccharide. Thus, ingestion of fructooligosaccharides increases Ca and Mg absorption and increases fecal excretion of nitrogen, but differences in sugar chain length do not influence their nutritional effects considerably in rats.

AN 1997:791654 HCAPLUS <<LOGINID:20100628>>
 DN 128:101448
 OREF 128:19873a,19876a
 TI Comparison of the nutritional effects of fructo-oligosaccharides of different sugar chain length in rats
 AU Ohta, Atsutane; Ohtsuki, Masako; Baba, Seigo; Hirayama, Masao; Adachi, Takashi
 CS Bioscience Laboratories, Meiji Seika Kaisha, Ltd., Sakado, 350-02, Japan
 SO Nutrition Research (New York) (1998), 18(1), 109-120
 CODEN: NTRSDC; ISSN: 0271-5317
 PB Elsevier Science Inc.
 DT Journal
 LA English

OSC.G 23 THERE ARE 23 CAPLUS RECORDS THAT CITE THIS RECORD (23 CITINGS)
RE.CNT 25 THERE ARE 25 CITED REFERENCES AVAILABLE FOR THIS RECORD
ALL CITATIONS AVAILABLE IN THE RE FORMAT

L19 ANSWER 10 OF 13 HCAPLUS COPYRIGHT 2010 ACS on STN

TI Determination of fructooligosaccharides in raw materials and finished products by HPAE-PAD

AB Fructooligosaccharides (FOS) are food grade non-digestible carbohydrates that exert beneficial nutritional effects. During the past few years, they have been intensively commercialized in a large variety of food products. Therefore, their characterization and quantification is required for food-labeling purposes. This article describes the suitability of high performance anion exchange chromatog. coupled with pulsed amperometric detection (HPAE-PAD) for the characterization and determination of FOS. Using an optimized separation method, FOS to a d.p. of

8, together with fructose, glucose, lactose, sucrose, maltose, and malto-n-ose (n = 3 to 7), were completely separated in a single 50-min run. FOS were identified and quantified in five com. preps. and 20 com. foods. Results were consistent with the composition indicated on the labels. The method is simple, sensitive, and reproducible. Detection limits were in the range 1.5-4.0 mg/L for all sugars of interest. Repeatability and repeatability relative standard deviation were 0.02% and 2.31%, resp. The recovery of FOS preps. in various foods ranged from 95% to 108%.

AN 1997:748774 HCAPLUS <<LOGINID::20100628>>

DN 128:33876

ORF 128:6669a,6672a

TI Determination of fructooligosaccharides in raw materials and finished products by HPAE-PAD

AU Marc Durgnat, Jean; Martinez, Cristina

CS Quality & Safety Assurance Department, Nestec Ltd., Nestle Research Centre, Lausanne, CH-1000/26, Switz.

SO Seminars in Food Analysis (1997), 2(1/2), 85-97

CODEN: SFANF7; ISSN: 1084-2071

PB Chapman & Hall

DT Journal

LA English

RE.CNT 17 THERE ARE 17 CITED REFERENCES AVAILABLE FOR THIS RECORD
ALL CITATIONS AVAILABLE IN THE RE FORMAT

L19 ANSWER 11 OF 13 HCAPLUS COPYRIGHT 2010 ACS on STN

TI Selected Fructooligosaccharide (1-Kestose, Nystose, and 1F- β -Fructofuranosylnystose) Composition of Foods and Feeds

AB Fructooligosaccharides (FOS) are naturally occurring sugars with potentially beneficial nutritional effects. They are widely distributed throughout the plant kingdom. An ion chromatog. method was developed to rapidly and accurately measure FOS in selected food and feed ingredients ingested by humans and animals. The objective of this study was to determine the 1-kestose (1-kestotriose; GF2), nystose (1,1-kestotetraose; GF3), and 1F- β -fructofuranosylnystose (1,1,1-kestopentaose; GF4) content of a wide variety of foods and feedstuffs. After extraction with water and appropriate filtration, samples were chromatographed, using an alkaline sodium acetate gradient, through an ion exchange column and guard fitted to a Dionex chromatog. unit equipped with a pulsed electrochem. detector. All samples were prepared both with and without spikes of stds. to verify recovery and peak identification. Samples of the Compositae family were highest in total FOS followed by Allium species of the Amaryllidaceae family. The method provided excellent separation, recovery, and quantification of the GFn units of FOS. Accurate quantitation of FOS will allow more precise nutritional formulations to be developed with respect to inclusion of this functional

food component in human and animal diets.
 AN 1997:547218 HCAPLUS <<LOGINID:20100628>>
 DN 127:134828
 OREF 127:26001a,26004a
 TI Selected Fructooligosaccharide (1-Kestose, Nystose,
 and 1F- β -Fructofuranosyl nystose) Composition of Foods and Feeds
 AU Campbell, Joy M.; Bauer, Laura L.; Fahey, George C., Jr.; Hogarth, A. J.
 C. L.; Wolf, Bryan W.
 CS Department of Animal Sciences and Division of Nutritional Sciences,
 University of Illinois, Urbana, 61801, USA
 SO Journal of Agricultural and Food Chemistry (1997), 45(8),
 3076-3082
 CODEN: JAFCAU; ISSN: 0021-8561
 PB American Chemical Society
 DT Journal
 LA English
 OSC.G 52 THERE ARE 52 CAPLUS RECORDS THAT CITE THIS RECORD (52 CITINGS)
 RE.CNT 30 THERE ARE 30 CITED REFERENCES AVAILABLE FOR THIS RECORD
 ALL CITATIONS AVAILABLE IN THE RE FORMAT

L19 ANSWER 12 OF 13 HCAPLUS COPYRIGHT 2010 ACS on STN
 TI Use of indigestible oligosaccharides to prevent and treat diarrhea
 AB A method is provided for reducing the duration of diarrhea and recurrent
 episodes of diarrhea in humans by enterally administering indigestible
 oligosaccharides prophylactically. More specifically, the present
 invention relates to a method using indigestible oligosaccharides or
 fructooligosaccharides (FOS) to reduce the duration and recurrence of
 diarrhea in a human wherein between 0.5 g and 5 g or at least one FOS
 selected from the group consisting of 1-ketose, nystose, and
 FF- β -fructofuranosyl nystose is administered to said human
 per day. The indigestible oligosaccharides can be produced through
 enzymic synthesis, chemical techniques or isolated from plant materials and
 are administered in the form of a nutritional product, candy,
 tablets, chewing gum, lozenges, milk, yogurts, fermented products and the
 like. A FOS powder contained glucose and fructose 0.5 sucrose 3.5,
 fructooligosaccharide 96.0, GF2 41.3, GF3 45.7 and GF4 9.0%. A milk-based
 beverage was supplemented with 3.5 g/L of above FOS and was fed to
 children 10-24 mo of age for a period of 16 wk. The number of children
 having diarrhea and mean duration in days were 43, and 3.91 as compared
 with 56 and 4.88, resp., for the controls.

AN 1997:205160 HCAPLUS <<LOGINID:20100628>>
 DN 126:203722
 OREF 126:39307a,39310a
 TI Use of indigestible oligosaccharides to prevent and treat diarrhea
 IN Dohnalek, Margaret Ione Halpin; Ostrom, Karin Margaret; Hilty, Milo Duane
 PA Abbott Laboratories, USA
 SO PCT Int. Appl., 17 pp.
 CODEN: PIXXD2
 DT Patent
 LA English
 FAN.CNT 1

	PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
PI	WO 9702829	A2	19970130	WO 1996-US11201	19960702 <--
	WO 9702829	A3	19970327		
	W: AU, BR, CA, IL, JP, MX, NZ				
	RW: AT, BE, CH, DE, DK, ES, FI, FR, GB, GR, IE, IT, LU, MC, NL, PT, SE				
	US 5827526	A	19981027	US 1996-653084	19960612 <--
	CA 2226422	A1	19970130	CA 1996-2226422	19960702 <--
	CA 2226422	C	20030617		
	AU 9663447	A	19970210	AU 1996-63447	19960702 <--

AU 723942	B2	20000907		
EP 837685	A2	19980429	EP 1996-922639	19960702 <--
R: AT, BE, CH, DE, DK, ES, FR, GB, GR, IT, LI, NL, SE, PT, IE, FI				
NZ 312019	A	20000623	NZ 1996-312019	19960702 <--
JP 2002502356	T	20020122	JP 1997-505867	19960702 <--
IL 123131	A	20050831	IL 1996-123131	19960702 <--
ZA 9605904	A	19970129	ZA 1996-5904	19960711 <--
NO 9800083	A	19980310	NO 1998-83	19980108 <--
NO 314242	B1	20030224		
PRAI US 1995-1036P	P	19950711	<--	
US 1996-653084	A	19960612	<--	
WO 1996-US11201	W	19960702	<--	

ASSIGNMENT HISTORY FOR US PATENT AVAILABLE IN LSUS DISPLAY FORMAT

OSC.G 16 THERE ARE 16 CAPLUS RECORDS THAT CITE THIS RECORD (16 CITINGS)
 RE.CNT 6 THERE ARE 6 CITED REFERENCES AVAILABLE FOR THIS RECORD
 ALL CITATIONS AVAILABLE IN THE RE FORMAT

L19 ANSWER 13 OF 13 HCAPLUS COPYRIGHT 2010 ACS on STN

TI Use of indigestible oligosaccharides to treat and prevent otitis media in humans

AB A method is provided for reducing the incidence of otitis media in infants and young children comprising administering to human and indigestible oligosaccharide selected from the group consisting of fructooligosaccharides, fructosans, xylooligosaccharides and galactooligosaccharides. The indigestible oligosaccharides can be produced through enzymic synthesis, chemical techniques or isolated from plant materials and are administered in the form of a nutritional produce, candy, tablets, chewing gums, lozenges, milk products, yogurt and the like. In a preferred embodiment of this invention, the indigestible oligosaccharides have a d.p. of 2-20 and still more preferably are the fructooligosaccharides GF2, GF3 and GF4. A fructooligosaccharide powder contained glucose and fructose 0.5 sucrose 3.5, fructooligosaccharide 96.0, GF2 41.3, GF3 45.7 and GF4 9.0%. A milk-based beverage was supplemented with 3.5 g/L of above fructooligosaccharide and was fed to children 10-24 mo of age for a period of 16 wk. The number of children having otitis media were 26 as compared with 51 for the controls.

AN 1997:205159 HCAPLUS <<LOGINID:20100628>>

DN 126:203721

OREF 126:39307a,39310a

TI Use of indigestible oligosaccharides to treat and prevent otitis media in humans

IN Dohnalek, Margaret Ione Halpin; Ostrom, Karin Margaret; Hilty, Milo Duane

PA Abbott Laboratories, USA

SO PCT Int. Appl., 16 pp.

CODEN: P1XXD2

DT Patent

LA English

FAN.CNT 1

	PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
	-----	---	-----	-----	-----
PI	WO 9702830	A2	19970130	WO 1996-US11243	19960702 <--
	WO 9702830	A3	19970410		
	W: AU, BR, CA, IL, JP, MX, NO, NZ				
	RW: AT, BE, CH, DE, DK, ES, FI, FR, GB, GR, IE, IT, LU, MC, NL, PT, SE				
	US 5849324	A	19981215	US 1996-653083	19960612 <--
	ZA 9605619	A	19970124	ZA 1996-5619	19960702 <--
	CA 2226420	A1	19970130	CA 1996-2226420	19960702 <--
	AU 9663452	A	19970210	AU 1996-63452	19960702 <--
	AU 719547	B2	20000511		
	EP 837686	A2	19980429	EP 1996-922652	19960702 <--
	EP 837686	B1	20021009		

	R:	AT, BE, CH, DE, DK, ES, FR, GB, GR, IT, LI, LU, NL, SE, PT, IE, FI	
BR	9609619	A	19990406 BR 1996-9619 19960702 <--
NZ	312022	A	20000623 NZ 1996-312022 19960702 <--
JP	2002502357	T	20020122 JP 1997-505879 19960702 <--
AT	225662	T	20021015 AT 1996-922652 19960702 <--
EP	1254664	A2	20021106 EP 2002-15505 19960702 <--
EP	1254664	A3	20040102

	R:	AT, BE, CH, DE, DK, ES, FR, GB, GR, IT, LI, LU, NL, SE, PT, IE, FI	
PT	837686	E	20030228 PT 1996-922652 19960702 <--
ES	2186788	T3	20030516 ES 1996-922652 19960702 <--
NO	9800071	A	19980107 NO 1998-71 19980107 <--

PRAI US 1995-1000P P 19950710 <--

US 1996-653083 A 19960612 <--

US 1995-1000 P 19950710 <--

EP 1996-922652 A3 19960702 <--

WO 1996-US11243 W 19960702 <--

ASSIGNMENT HISTORY FOR US PATENT AVAILABLE IN LSUS DISPLAY FORMAT

OSC.G 8 THERE ARE 8 CAPLUS RECORDS THAT CITE THIS RECORD (8 CITINGS)

RE.CNT 1 THERE ARE 1 CITED REFERENCES AVAILABLE FOR THIS RECORD

ALL CITATIONS AVAILABLE IN THE RE FORMAT

=> d his

=> s prebiotic or inulin or oligofructose or fructooligosaccharide

5223 PREBIOTIC

12016 INULIN

481 OLIGOFRUCTOSE

1310 FRUCTOOLIGOSACCHARIDE

L20 17968 PREBIOTIC OR INULIN OR OLIGOFRUCTOSE OR FRUCTOOLIGOSACCHARIDE

=> s l8 and l20

L21 460 L8 AND L20

=> s bifidobacter? or lactobac?

8225 BIFIDOBACTER?

35651 LACTOBAC?

L22 39775 BIFIDOBACTER? OR LACTOBAC?

=> s bifidobac? or lactobac?

8231 BIFIDOBAC?

35651 LACTOBAC?

L23 39778 BIFIDOBAC? OR LACTOBAC?

=> s l21 and l23

L24 29 L21 AND L23

=> s beet

L25 35951 BEET

=> s l24 and l25

L26 0 L24 AND L25

=> s l21 and l25

L27 10 L21 AND L25

=> s l27 and (PY<2004 or AY<2004 or PRY<2004)

24051181 PY<2004

4831766 AY<2004

4305825 PRY<2004

L28 7 L27 AND (PY<2004 OR AY<2004 OR PRY<2004)

=> d 127 1-7 ti abs bib

L27 ANSWER 1 OF 10 HCAPLUS COPYRIGHT 2010 ACS on STN
TI Composition and method for improving clinical signs in animals with renal disease/Low-phosphorus pet food composition for improving clinical signs in animals with renal disease
AB A low-phosphorus pet food composition comprises 10-32% crude protein supplied from soy protein isolate and corn gluten meal, 8-20% fat, and 3-25% total dietary fiber, and less than 0.25% phosphorus by weight Said composition may further include L-lysine, L-tryptophan, potassium citrate, and fermentable fibers selected from the group consisting of beet pulp, gum arabic, gum talha, psyllium, rice bran, carob bean gum, citrus pulp, pectin, fructooligosaccharides, mannanoligosaccharides, and mixts. thereof. The composition can be used for improving clin. signs in animals suffering from renal disease, such as renal failure.
AN 2009:1443678 HCAPLUS <<LOGINID:20100628>>
TI Composition and method for improving clinical signs in animals with renal disease/Low-phosphorus pet food composition for improving clinical signs in animals with renal disease
IN Sunvold, Gregory D.; Tetrick, Mark A.; Reinhart, Gregory A.
PA The Iams Company, USA
SO U.S.
CODEN: USXXAM
DT Patent
LA English
FAN.CNT 1

	PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
PI	US 6039952	A	20000321	US 1998-176440	19981021
	US 6306442	B1	20011023	US 2000-514683	20000228
PRAI	US 1997-63490P	P	19971022		
	US 1998-176440	A3	19981021		

ASSIGNMENT HISTORY FOR US PATENT AVAILABLE IN LSUS DISPLAY FORMAT
OSC.G 4 THERE ARE 4 CAPLUS RECORDS THAT CITE THIS RECORD (4 CITINGS)

L27 ANSWER 2 OF 10 HCAPLUS COPYRIGHT 2010 ACS on STN
TI The effects of dietary fibre type on satiety-related hormones and voluntary food intake in dogs
AB Depending on type and inclusion level, dietary fiber may increase and maintain satiety and postpone the onset of hunger. This 7-wk study evaluated the effect of fiber fermentability on physiol. satiety-related metabolites and voluntary food intake (VFI) in dogs. Sixteen healthy adult dogs were fed a low-fermentable fiber (LFF) diet containing 8.5% cellulose or a high-fermentable fiber (HFF) diet containing 8.5% sugar beet pulp and 2% inulin. Large intestinal fiber degradation was evaluated by apparent fecal digestibility of nutrients and fecal SCFA and NH3 concns. Postprandial blood samples were obtained to determine postprandial plasma glucose, insulin, total peptide tyrosine, tyrosine (PYY), total glucagon-like peptide-1 (GLP-1) and total ghrelin concns. At the end of the study, the dogs were given a single meal of a dry dog food to determine VFI. Dogs fed the HFF diet had a significantly higher large intestinal fiber degradation and production of SCFA compared with the dogs fed the LFF diet. The HFF-fed dogs tended ($P = 0.058$) to show a lower VFI at the end of the study. No treatment effects were found for postprandial plasma glucose, PYY, GLP-1 and ghrelin responses. The concns. of these metabolites could not be related to the observed difference in VFI. The inclusion of fermentable fiber in canine diets may contribute to the prevention or mitigation of obesity through its effects

on satiety. The underlying mechanisms require further investigation.
AN 2009:933185 HCAPLUS <<LOGINID:20100628>>
DN 151:172141

TI The effects of dietary fibre type on satiety-related hormones and voluntary food intake in dogs

AU Bosch, Guido; Verbrugghe, Adronie; Hesta, Myriam; Holst, Jens J.; van der Poel, Antonius F. B.; Janssens, Geert P. J.; Hendriks, Wouter H.

CS Animal Nutrition Group, Department of Animal Sciences, Wageningen University, Wageningen, 6700 AH, Neth.

SO British Journal of Nutrition (2009), 102(2), 318-325
CODEN: BJNUAV; ISSN: 0007-1145

PB Cambridge University Press

DT Journal

LA English

OSC.G 2 THERE ARE 2 CAPLUS RECORDS THAT CITE THIS RECORD (2 CITINGS)

RE.CNT 60 THERE ARE 60 CITED REFERENCES AVAILABLE FOR THIS RECORD
ALL CITATIONS AVAILABLE IN THE RE FORMAT

L27 ANSWER 3 OF 10 HCAPLUS COPYRIGHT 2010 ACS on STN

TI In vitro fermentation characteristics of different carbohydrate sources in two dog breeds (German shepherd and neapolitan mastiff)

AB Few studies have been published on the normal intestinal biota of canines unlike the wealth of information regarding livestock animal species. The in vitro gas production technique (IVGPT) including measurements of accumulating gas during fermentation and end-product detns. allows obtaining a complete picture of microbial activity kinetics. The aim of this study was to study the in vitro fermentation characteristics of different carbohydrate

sources using inocula from two dog breeds (German Shepherd and Neapolitan mastiff). Faeces sampled from rectum of two GS and NM adult dogs, fed the same dry food, were used as inocula. The samples, diluted and filtered, were incubated at 39 °C under anaerobic condition with nine substrates different for carbohydrate composition (rice, corn, potato, spelt, pure cellulose, beet pulp, wheat bran, inulin and fructo-oligosaccharide). Gas production was recorded 17 times using a manual pressure transducer. After 48 h, the fermentation was stopped and fermenting liquor was analyzed for pH and volatile fatty acids (VFA). Organic matter digestibility (OMD) was calculated as difference after burning

the residuals. OMD, gas production and end-products were significantly correlated with chemical composition of substrates, in particular carbohydrate fractions (total dietary fiber and starch), confirming the effectiveness of the IVGPT in evaluating dog feeds. Concerning the comparison

between breeds significant differences ($p < 0.01$) were found for OMD, gas production, fermentation kinetic parameters and end-products, suggesting a different

pathway of fermentation and consequently, a different anaerobic population.

AN 2009:688094 HCAPLUS <<LOGINID:20100628>>

DN 151:380141

TI In vitro fermentation characteristics of different carbohydrate sources in two dog breeds (German shepherd and neapolitan mastiff)

AU Cutrignelli, M. I.; Bovera, F.; Tudisco, R.; D'Urso, S.; Marono, S.; Piccolo, G.; Calabro, S.

CS Department of Scienze Zootecniche e Ispezione degli Alimenti, University of Napoli Federico II, Naples, Italy

SO Journal of Animal Physiology and Animal Nutrition (2009), 93(3), 305-312
CODEN: JAPNEF; ISSN: 0931-2439

PB Wiley-Blackwell

DT Journal

LA English

RE.CNT 33 THERE ARE 33 CITED REFERENCES AVAILABLE FOR THIS RECORD

ALL CITATIONS AVAILABLE IN THE RE FORMAT

L27 ANSWER 4 OF 10 HCAPLUS COPYRIGHT 2010 ACS on STN

TI Dietary supplements for animal containing royal jelly, *Salacia reticulata*, and coenzyme Q10

AB Title supplements, useful for maintenance and enhancement of phys. condition of animal including pet animal such as cat and dog, addnl. contain water-soluble dietary fibers, beer yeast, and oligosaccharides. Thus, preference of dogs to a composition containing royal jelly

powder, *S. reticulata* powder, coenzyme Q10, fructooligosaccharides, beer yeast, water-soluble fibers, and nucleic acids was good and phys. condition of the dogs given the comps. was good.

AN 2008:372495 HCAPLUS <<LOGINID:20100628>>

DN 148:354637

TI Dietary supplements for animal containing royal jelly, *Salacia reticulata*, and coenzyme Q10

IN Yamaguchi, Kikuchi; Yamaguchi, Yoshihisa; Hitomi, Nobuyuki; Murata, Kiyoshi

PA Jrj K. K., Japan

SO Jpn. Kokai Tokkyo Koho, 11pp.

CODEN: JKXXAF

DT Patent

LA Japanese

FAN.CNT 1

	PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
PI	JP 2008067632	A	20080327	JP 2006-248487	20060913
PRAI	JP 2006-248487		20060913		

L27 ANSWER 5 OF 10 HCAPLUS COPYRIGHT 2010 ACS on STN

TI Non-digestible carbohydrates for the treatment of intestinal infection in pet animals

AB The invention discloses the use of a non-digestible carbohydrate in the manufacture of a composition for treating or preventing pathogenic bacteria in the

large intestine of a pet animal. Also disclosed is a method for the prevention or treatment of a pathogenic bacteria in the large intestine of a pet animal, the method comprising administering to the pet animal a composition which comprises a non-digestible carbohydrate.

AN 2001:676554 HCAPLUS <<LOGINID:20100628>>

DN 135:205523

TI Non-digestible carbohydrates for the treatment of intestinal infection in pet animals

IN Baillon, Marie-Louise; Giffard, Catriona Julie

PA Mars UK Limited, UK

SO PCT Int. Appl., 38 pp.

CODEN: PIXXD2

DT Patent

LA English

FAN.CNT 2

	PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
PI	WO 2001065949	A1	20010913	WO 2001-GB1036	20010309
W:	AE, AG, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BY, BZ, CA, CH, CN, CO, CR, CU, CZ, DE, DK, DM, DZ, EE, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MA, MD, MG, MK, MN, MW, MX, MZ, NO, NZ, PL, PT, RO, RU, SD, SE, SG, SI, SK, SL, TJ, TM, TR, TT, TZ, UA, UG, US, UZ, VN, YU, ZA, ZW				
RW:	GH, GM, KE, LS, MW, MZ, SD, SL, SZ, TZ, UG, ZW, AT, BE, CH, CY, DE, DK, ES, FI, FR, GB, GR, IE, IT, LU, MC, NL, PT, SE, TR, BF,				

	BJ, CF, CG, CI, CM, GA, GN, GW, ML, MR, NE, SN, TD, TG	
WO 2000053030	A2 20000914	WO 2000-GB890 20000310
WO 2000053030	A3 20001221	
W:	AE, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BY, CA, CH, CN, CR, CU, CZ, DE, DK, DM, DZ, EE, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MA, MD, MG, MK, MN, MW, MX, NO, NZ, PL, PT, RO, RU, SD, SE, SG, SI, SK, SL, TJ, TM, TR, TT, TZ, UA, UG, US, UZ, VN, YU, ZA, ZW	
RW:	GH, GM, KE, LS, MW, SD, SL, SZ, TZ, UG, ZW, AT, BE, CH, CY, DE, DK, ES, FI, FR, GB, GR, IE, IT, LU, MC, NL, PT, SE, BF, BJ, CF, CG, CI, CM, GA, GN, GW, ML, MR, NE, SN, TD, TG	
EP 1261259	A1 20021204	EP 2001-910035 20010309
EP 1261259	B1 20051109	
R:	AT, BE, CH, DE, DK, ES, FR, GB, GR, IT, LI, LU, NL, SE, MC, PT, IE, SI, LT, LV, FI, RO, MK, CY, AL, TR	
GB 2377638	A 20030122	GB 2002-21446 20010309
GB 2377638	B 20041117	
AU 779710	B2 20050210	AU 2001-37617 20010309
AT 308895	T 20051115	AT 2001-910035 20010309
US 20030195166	A1 20031016	US 2003-221423 20030218
US 7608291	B2 20091027	
PRAI WO 2000-GB890	A 20000310	
GB 2000-12401	A 20000522	
GB 2000-22210	A 20000911	
GB 1999-5542	A 19990310	
WO 2001-GB1036	W 20010309	

ASSIGNMENT HISTORY FOR US PATENT AVAILABLE IN LSUS DISPLAY FORMAT
 OSC.G 2 THERE ARE 2 CAPLUS RECORDS THAT CITE THIS RECORD (2 CITINGS)
 RE.CNT 5 THERE ARE 5 CITED REFERENCES AVAILABLE FOR THIS RECORD
 ALL CITATIONS AVAILABLE IN THE RE FORMAT

L27 ANSWER 6 OF 10 HCAPLUS COPYRIGHT 2010 ACS on STN

TI Comparison of fermentation of selected fructooligosaccharides and other fiber substrates by canine colonic microflora

AB The objective was to compare fermentation characteristics of fructooligosaccharides (FOS) and other fiber substrates that are commonly found in canine diets. Fecal samples from 3 adult dogs were used. The ability of fiber substrates to be used in microbial fermentation reactions was assessed by an in vitro fermentation system. Dogs were fed a com.

available food, and feces were collected for use as the microbial inoculum. Substrates used were beet pulp, cellulose, soy fiber, mannanoligosaccharides (MOS), FOS, and 4 inulin products (inulin 1, 2, 3, and 4). Each substrate was incubated anaerobically with fecal inoculum and growth media for 6, 12, and 24 h, and production of short-chain fatty acids (SCFA) was measured. Total production

of SCFA was higher for fermentation of the 4 inulin products and FOS, whereas fermentation of beet pulp, MOS, and soy fiber resulted in moderate concns. of SCFA. Fermentation of cellulose produced the lowest concns.

of total SCFA without detection of butyrate or lactate. Butyrate production was greatest for fermentation of the 4 inulin products and FOS. Total lactate production was greatest for FOS and inulin 4. As expected, production of SCFA increased for all substrates as fermentation time increased. Canine fecal microflora ferment FOS-containing substrates in a similar manner, with little fermentation of cellulose-based carbohydrates.

Furthermore, results of an in vitro fermentation system indicate that fiber type affects the metabolic activity of microorganisms, thus influencing the amount and nature of the end products of fermentation

AN 2001:301218 HCAPLUS <<LOGINID::20100628>>
 DN 134:366148
 TI Comparison of fermentation of selected fructooligosaccharides and other
 fiber substrates by canine colonic microflora
 AU Vickers, Robert J.; Sunvold, Gregory D.; Kelley, Russell L.; Reinhart,
 Gregory A.
 CS Division of Research and Development, The Iams Company, Lewisburg, OH,
 45338, USA
 SO American Journal of Veterinary Research (2001), 62(4), 609-615
 CODEN: AJVRAH; ISSN: 0002-9645
 PB American Veterinary Medical Association
 DT Journal
 LA English
 OSC.G 12 THERE ARE 12 CAPLUS RECORDS THAT CITE THIS RECORD (12 CITINGS)
 RE.CNT 43 THERE ARE 43 CITED REFERENCES AVAILABLE FOR THIS RECORD
 ALL CITATIONS AVAILABLE IN THE RE FORMAT

L27 ANSWER 7 OF 10 HCAPLUS COPYRIGHT 2010 ACS ON STN
 TI Food product containing health-improving agents for pets and process for
 manufacturing same
 AB This invention is concerned with packaged food products which contain
 specific combinations of functional additives aimed at addressing specific
 health indicators, in particular flatulence, gastro-intestinal health,
 stress and immune system responsiveness, in pet animals. There is
 provided a com. packaged mammal pet food product that
 includes a manufactured, shelf-stable food substrate and a combination of
 functional additives. The functional additives include at least one
 non-palatable plant-based remedy and/or dietary fiber source that are
 present to strengthen and/or maintain a specified health indicator of a
 mammal pet animal. The food product is portioned and packaged with the
 functional additives being present in predetd. concns. and amts.
 sufficient to be effective in achieving said indications on regular
 feeding of the pet animal with said food product. The food substrate is
 present in a proportion sufficient to mask the flavor and/or odor of the
 non-palatable additive and comprises a unique combination of materials
 that are able to be processed at lower temps. to preserve the natural
 botanical functional additive's activity. Functional additives intended
 to address dietary flatulence problems include a combination of Yucca
 extract, charcoal and salts of zinc, such as zinc acetate. Functional
 additives to promote or maintain gastrointestinal health include a
 combination of L-glutamine, D-glucosamine sulfate, sugar beet
 pulp, slippery elm. Functional additives to strengthen or maintain a pet
 animal's natural body defenses include a combination of vitamin E, vitamin
 B complex, primrose oil, vitamin C and Marigold meal. Functional
 additives to promote or maintain reduction of stress and/or improved behavior
 of a pet animal include a combination of Valerian root extract, Kava root
 extract, vitamin B complex and magnesium salt.

AN 2001:185507 HCAPLUS <<LOGINID::20100628>>
 DN 134:192559
 TI Food product containing health-improving agents for pets and process for
 manufacturing same
 IN Hodge, Jason; Richardson, Louise; Stoodley, Neil; Giffard, Catriona;
 Collins, Stella
 PA Effem Foods Pty. Ltd., Australia
 SO PCT Int. Appl., 42 pp.
 CODEN: PIXXD2
 DT Patent
 LA English
 FAN.CNT 1

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
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PI	WO	2001017364	A1	20010315	WO	2000-AU1055	20000906
	WO	2001017364	A9	20020829			
	W:	AE, AG, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BY, BZ, CA, CH, CN, CR, CU, CZ, DE, DK, DM, DZ, EE, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MA, MD, MG, MK, MN, MW, MX, MZ, NO, NZ, PL, PT, RO, RU, SD, SE, SG, SI, SK, SL, TJ, TM, TR, TT, UA, UG, US, UZ, VN, YU, ZA, ZW					
	RW:	GH, GM, KE, LS, MW, MZ, SD, SL, SZ, TZ, UG, ZW, AT, BE, CH, CY, DE, DK, ES, FI, FR, GB, GR, IE, IT, LU, MC, NL, PT, SE, BF, BJ, CF, CG, CI, CM, GA, GN, GW, ML, MR, NE, SN, TD, TG					
	CA	2383578	A1	20010315	CA	2000-2383578	20000906
	EP	1229802	A1	20020814	EP	2000-960230	20000906
	R:	AT, BE, CH, DE, DK, ES, FR, GB, GR, IT, LI, LU, NL, SE, MC, PT, IE, SI, LT, LV, FI, RO, MK, CY, AL					
	HU	2002002723	A2	20021228	HU	2002-2723	20000906
	HU	2002002723	A3	20030128			
	JP	2003508069	T	20030304	JP	2001-521166	20000906
	JP	4098522	B2	20080611			
	NZ	517941	A	20030829	NZ	2000-517941	20000906
	AU	778193	B2	20041118	AU	2000-72616	20000906
	CN	1202733	C	20050525	CN	2000-814375	20000906
	CN	1636463	A	20050713	CN	2004-10100051	20000906
	CN	100342796	C	20071017			
	US	7258879	B1	20070821	US	2003-70526	20031027
	US	20080050479	A1	20080228	US	2007-835736	20070808
PRAI	AU	1999-2665	A	19990906			
	AU	2000-5182	A	20000120			
	WO	2000-AU1055	W	20000906			
	US	2003-70526	A1	20031027			

ASSIGNMENT HISTORY FOR US PATENT AVAILABLE IN LSUS DISPLAY FORMAT
OSC.G 9 THERE ARE 9 CAPLUS RECORDS THAT CITE THIS RECORD (9 CITINGS)
RE.CNT 3 THERE ARE 3 CITED REFERENCES AVAILABLE FOR THIS RECORD
ALL CITATIONS AVAILABLE IN THE RE FORMAT

=> d l11 1-3 ti abs bib

L11 ANSWER 1 OF 3 HCAPLUS COPYRIGHT 2010 ACS ON STN
TI Food products comprising a slowly digestible or digestion resistant carbohydrate (oligosaccharide) composition
AB A food product comprises an oligosaccharide composition that is digestion resistant or slowly digestible. The oligosaccharide composition can be produced by a process that comprises producing an aqueous composition of at least one oligosaccharide and at least one monosaccharide by saccharification of starch, membrane filtering the aqueous composition to form a monosaccharide-rich stream and an oligosaccharide-rich stream, and recovering the oligosaccharide-rich stream. Alternatively, the oligosaccharide composition can be produced by a process that comprises heating an aqueous feed composition of at least one monosaccharide or linear saccharide oligomer, and that has a solids concentration of at least about 70% by weight, to a temperature of at least about 40°C, and contacting the feed composition with at least one catalyst that accelerates the rate of cleavage or formation of glucosyl bonds for a time sufficient to cause formation of non-linear saccharide oligomers, wherein a product composition is produced that contains a higher concentration of

non-linear saccharide oligomers than linear saccharide oligomers.
 AN 2007:875084 HCAPLUS <<LOGINID:20100628>>
 DN 147:256675
 TI Food products comprising a slowly digestible or digestion resistant
 carbohydrate (oligosaccharide) composition
 IN Harrison, Michael D.; Purdue, James C.; Patton, Penelope A.; Hoffman,
 Andrew J.; Gaddy, James M.; Liu, Chi-Li; Schanefelt, Robert V.;
 Armentrout, Richard W.; Schwenk, Michelle P.; Wicklund, Rachel A.;
 Claessens, Marianne; Reamer, Eric M.; Sprankle, Shawn E.; Avashia, Sanjiv
 H.; Gauthier, Peter M.; Olsen, Robert L.; Turner, Judy L.; Mertz, Timothy
 C.; Bunch, Michael; Dougherty, Doris A.; Lopez, Michel; Napier, Lori;
 Santhanagopalan, Ram
 PA Tate & Lyle Ingredients Americas, Inc., USA
 SO U.S. Pat. Appl. Publ., 39 pp., Cont.-in-part of U.S. Ser. No. 339,306.
 CODEN: USXXCO
 DT Patent
 LA English
 FAN.CNT 6

	PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
PI	US 20070184177	A1	20070809	US 2006-532219	20060915
	US 20070172931	A1	20070726	US 2006-339306	20060125
	US 7608436	B2	20091027		
	US 20070172511	A1	20070726	US 2006-610639	20061214
	AU 2007342305	A1	20080717	AU 2007-342305	20070124
	CA 2637125	A1	20080717	CA 2007-2637125	20070124
	WO 2008085529	A2	20080717	WO 2007-US60961	20070124
	WO 2008085529	A3	20090122		
	W: AE, AG, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BW, BY, BZ, CA, CH, CN, CO, CR, CU, CZ, DE, DK, DM, DZ, EC, EE, EG, ES, FI, GB, GD, GE, GH, GM, GT, HN, HR, HU, ID, IL, IN, IS, JP, KE, KG, KM, KN, KP, KR, KZ, LA, LC, LK, LR, LS, LT, LU, LV, LY, MA, MD, ME, MG, MK, MN, MW, MX, MY, MZ, NA, NG, NI, NO, NZ, OM, PG, PH, PL, PT, RO, RS, RU, SC, SD, SE, SG, SK, SL, SM, SV, SY, TJ, TM, TN, TR, TT, TZ, UA, UG, US, UZ, VC, VN, ZA, ZM, ZW				
	RW: AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI, FR, GB, GR, HU, IE, IS, IT, LT, LU, LV, MC, NL, PL, PT, RO, SE, SI, SK, TR, BF, BJ, CF, CG, CI, CM, GA, GN, GQ, GW, ML, MR, NE, SN, TD, TG, BW, GH, GM, KE, LS, MW, MZ, NA, SD, SL, SZ, TZ, UG, ZM, AM, AZ, BY, KG, KZ, MD, RU, TJ, TM, AP, EA, EP, OA				
	EP 1978826	A2	20081015	EP 2007-872204	20070124
	R: AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI, FR, GB, GR, HU, IE, IS, IT, LI, LT, LU, LV, MC, NL, PL, PT, RO, SE, SI, SK, TR, AL, BA, HR, MK, RS				
	JP 2009524439	T	20090702	JP 2008-553446	20070124
	NO 2008002965	A	20081020	NO 2008-2965	20080704
	MX 2008009304	A	20090305	MX 2008-9304	20080718
	KR 2008094780	A	20081024	KR 2008-717739	20080721
	CN 101494997	A	20090729	CN 2007-80003614	20080725
FRAI	US 2006-339306	A2	20060125		
	US 2006-532219	A2	20060915		
	US 2006-610639	A	20061214		
	WO 2007-US60961	W	20070124		

ASSIGNMENT HISTORY FOR US PATENT AVAILABLE IN LSUS DISPLAY FORMAT
 OSC.G 1 THERE ARE 1 CAPLUS RECORDS THAT CITE THIS RECORD (1 CITINGS)

L11 ANSWER 2 OF 3 HCAPLUS COPYRIGHT 2010 ACS ON STN
 TI enzymic production and use of galactosyl isomaltose preparations
 AB The invention relates to a method for production of galactosyl isomaltose and galactosyl isomaltulose derivs. and compns. containing the same for use in food, feed and pharmaceutical applications. Thus, lactose and isomaltose

were mixed with β -galactosidase and reacted for 48 h at 37 °C.
The resulting oligosaccharide produced was determined to be
 β -1,3-galactosyl-isomaltose.

AN 2003:991691 HCAPLUS <<LOGINID:20100628>>
DN 140:40975
TI enzymic production and use of galactosyl isomaltose preparations
IN Haji Begli, Alireza; Klingenberg, Michael; Kunz, Markwart; Mattes, Ralf;
Schroeder, Sven; Thiem, Joachim; Vogel, Manfred
PA Suedzucker Aktiengesellschaft, Germany
SO PCT Int. Appl., 92 pp.
CODEN: PIXXD2
DT Patent
LA German

FAN.CNT 1

	PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
PI	WO 2003104473	A2	20031218	WO 2003-EP5999	20030606
	WO 2003104473	A3	20040219		
	W:	AE, AG, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BY, BZ, CA, CH, CN, CO, CR, CU, CZ, DE, DK, DM, DZ, EC, EE, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MA, MD, MG, MK, MN, MW, MX, MZ, NI, NO, NZ, OM, PH, PL, PT, RO, RU, SC, SD, SE, SG, SK, SL, TJ, TM, TN, TR, TT, TZ, UA, UG, US, UZ, VC, VN, YU, ZA, ZM, ZW			
	RW:	GH, GM, KE, LS, MW, MZ, SD, SL, SZ, TZ, UG, ZM, AM, AZ, BY, KG, KZ, MD, RU, TJ, TM, AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI, FR, GB, GR, HU, IE, IT, LU, MC, NL, PT, RO, SE, SI, SK, TR, BF, BJ, CF, CG, CI, CM, GA, GN, GQ, GW, ML, MR, NE, SN, TD, TG			
	CA 2490037	A1	20031218	CA 2003-2490037	20030606
	AU 2003245923	A1	20031222	AU 2003-245923	20030606
	AU 2003245923	B2	20071213		
	BR 2003011645	A	20050222	BR 2003-11645	20030606
	EP 1513942	A2	20050316	EP 2003-738005	20030606
	EP 1513942	B1	20060913		
	R:	AT, BE, CH, DE, DK, ES, FR, GB, GR, IT, LI, LU, NL, SE, MC, PT, IE, SI, LT, LV, FI, RO, MK, CY, AL, TR, BG, CZ, EE, HU, SK			
	CN 1668755	A	20050914	CN 2003-816407	20030606
	JP 2005531611	T	20051020	JP 2004-511532	20030606
	AT 339512	T	20061015	AT 2003-738005	20030606
	IL 165448	A	20090803	IL 2003-165448	20030606
	US 20060008574	A1	20060112	US 2005-515488	20050725
PRAI	DE 2002-10225242	A	20020607		
	WO 2003-EP5999	W	20030606		

ASSIGNMENT HISTORY FOR US PATENT AVAILABLE IN LSUS DISPLAY FORMAT
OSC.G 4 THERE ARE 4 CAPLUS RECORDS THAT CITE THIS RECORD (5 CITINGS)
RE.CNT 2 THERE ARE 2 CITED REFERENCES AVAILABLE FOR THIS RECORD
ALL CITATIONS AVAILABLE IN THE RE FORMAT

L11 ANSWER 3 OF 3 HCAPLUS COPYRIGHT 2010 ACS ON STN
TI Pet food containing colostrum, a probiotic, and a prebiotic
AB A feed composition with health benefits, particularly for the development of the gastrointestinal tract during weaning in puppies or kittens, comprises colostrum, a probiotic, and a prebiotic. Thus, a dairy treat may include 43% sucrose, 30% hydrogenated vegetable fat, 15% colostrum, 5% yogurt powder, 3% prebiotic, 2% probiotic, and other ingredients. Lactobacillus acidophilus may be used as the probiotic.
AN 2003:396643 HCAPLUS <<LOGINID:20100628>>
DN 138:400863
TI Pet food containing colostrum, a probiotic, and a prebiotic

IN Giffard, Catriona Julie; Kendall, Peter
 PA Mars Incorporated, USA
 SO PCT Int. Appl., 37 pp.
 CODEN: PIXXD2
 DT Patent
 LA English
 FAN.CNT 1

	PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
PI	WO 2003041512	A1	20030522	WO 2002-GB5053	20021108
	W: AE, AG, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BY, BZ, CA, CH, CN, CO, CR, CU, CZ, DE, DK, DM, DZ, EC, EE, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MA, MD, MG, MK, MN, MW, MX, MZ, NO, NZ, OM, PH, PL, PT, RO, RU, SD, SE, SG, SI, SK, SL, TJ, TM, TN, TR, TT, TZ, UA, UG, US, UZ, VC, VN, YU, ZA, ZM, ZW				
	RW: GH, GM, KE, LS, MW, MZ, SD, SL, SZ, TZ, UG, ZM, ZW, AM, AZ, BY, KG, KZ, MD, RU, TJ, TM, AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI, FR, GB, GR, IE, IT, LU, MC, NL, PT, SE, SK, TR, BF, BJ, CF, CG, CI, CM, GA, GN, GQ, GW, ML, MR, NE, SN, TD, TG				
	AU 2002339112	A1	20030526	AU 2002-339112	20021108
	AU 2002339112	B2	20071011		
	GB 2382528	A	20030604	GB 2002-26137	20021108
	GB 2382528	B	20040505		
	EP 1446023	A1	20040818	EP 2002-777492	20021108
	EP 1446023	B1	20090225		
	R: AT, BE, CH, DE, DK, ES, FR, GB, GR, IT, LI, LU, NL, SE, MC, PT, IE, SI, LT, LV, FI, RO, MK, CY, AL, TR, BG, CZ, EE, SK				
	JP 2005508647	T	20050407	JP 2003-543412	20021108
	AT 423475	T	20090315	AT 2002-777492	20021108
	US 20050079244	A1	20050414	US 2004-495289	20041123
	AU 2008200052	A1	20080131	AU 2008-200052	20080107
	US 20080260893	A1	20081023	US 2008-34190	20080409
PRAI	GB 2001-27152	A	20011112		
	GB 2001-27528	A	20011116		
	AU 2002-339112	A3	20021108		
	WO 2002-GB5053	W	20021108		
	US 2004-495289	B1	20041123		

OSC.G 10 THERE ARE 10 CAPLUS RECORDS THAT CITE THIS RECORD (11 CITINGS)
 RE.CNT 10 THERE ARE 10 CITED REFERENCES AVAILABLE FOR THIS RECORD

ALL CITATIONS AVAILABLE IN THE RE FORMAT

Welcome to STN International! Enter x:X

LOGINID:SSPTAEXO1623

PASSWORD:

***** RECONNECTED TO STN INTERNATIONAL *****
 SESSION RESUMED IN FILE 'HCAPLUS' AT 16:50:04 ON 28 JUN 2010
 FILE 'HCAPLUS' ENTERED AT 16:50:04 ON 28 JUN 2010
 COPYRIGHT (C) 2010 AMERICAN CHEMICAL SOCIETY (ACS)d

COST IN U.S. DOLLARS	SINCE FILE ENTRY	TOTAL SESSION
FULL ESTIMATED COST	116.09	162.76
DISCOUNT AMOUNTS (FOR QUALIFYING ACCOUNTS)	SINCE FILE ENTRY	TOTAL SESSION
CA SUBSCRIBER PRICE	-24.65	-24.65

=> d 127 8-10 ti abs bib

L27 ANSWER 8 OF 10 HCAPLUS COPYRIGHT 2010 ACS on STN

TI Influence of fermentable fiber on small intestinal dimensions and transport of glucose and proline in dogs

AB Intestinal dimensions and nutrient absorption may be influenced by different types of dietary fiber. Ten adult Beagle dogs of both sexes were fed a diet with fermentable fiber (beet pulp and oligofructose) or nonfermentable fiber (cellulose) for 6 wk. The dietary effects on small intestinal dimensions and transport rates for glucose and proline were determined. The kinetics of glucose and proline uptake were defined in the proximal and middle regions of the small intestine, resp. The small intestines of dogs fed fermentable fiber had 28% more nominal surface area and 37% more mucosal mass, were 35% heavier, and had 95% higher capacity for carrier-mediated glucose uptake than in dogs fed cellulose. The differences were more pronounced in the proximal portion of the intestine. Thus, diets containing fermentable fibers increase small intestinal dimensions and the capacity for nutrient absorption in dogs. These changes may decrease the risk of enteric infections or aid in the treatment of intestinal diseases, particularly those involving decreased nutrient absorption.

AN 1999:222181 HCAPLUS <<LOGINID::20100628>>

DN 131:44159

TI Influence of fermentable fiber on small intestinal dimensions and transport of glucose and proline in dogs

AU Buddington, Randal K.; Buddington, Karyl K.; Sunvold, Greg D.

CS Department of Biological Sciences, Mississippi State University, Mississippi State, MS, 39762, USA

SO American Journal of Veterinary Research (1999), 60(3), 354-358

CODEN: AJVRAH; ISSN: 0002-9645

PB American Veterinary Medical Association

DT Journal

LA English

OSC.G 17 THERE ARE 17 CAPLUS RECORDS THAT CITE THIS RECORD (17 CITINGS)

RE.CNT 20 THERE ARE 20 CITED REFERENCES AVAILABLE FOR THIS RECORD

ALL CITATIONS AVAILABLE IN THE RE FORMAT

L27 ANSWER 9 OF 10 HCAPLUS COPYRIGHT 2010 ACS on STN

TI The influence of sugar-beet fiber, guar gum and inulin on nutrient digestibility, water consumption and plasma metabolites in healthy beagle dogs

AB The aim of the present study was to evaluate the effects of three fibers (sugar-beet fiber, guar gum and inulin) incorporated in the basal diet of healthy dogs at 7 per cent of dry matter (DM). Parameters examined included stool output, water consumption, nutrient digestibility and fasting and postprandial plasma metabolites. All fibers increased wet fecal output; an increase in fecal DM output being observed with sugar-beet fiber only. Sugar-beet fiber and inulin increased daily water consumption. Sugar-beet fiber and guar gum decreased DM digestibility. The three fibers diminished organic matter and crude protein digestibility while ether extract digestibility was decreased by guar gum and inulin. Guar gum induced lower postprandial insulin, α -amino-nitrogen and urea plasma concns. Guar gum also lowered fasting cholesterolemia. Sugar-beet fiber and inulin showed no metabolic effects. These physiol. properties suggest that guar gum would be a suitable ingredient for dietary therapy of chronic diseases such as diabetes mellitus or hyperlipidemia in the dog.

AN 1998:377468 HCAPLUS <<LOGINID::20100628>>

DN 129:81111

OREF 129:16753a,16756a

TI The influence of sugar-beet fiber, guar gum and inulin on nutrient digestibility, water consumption and plasma metabolites in

healthy beagle dogs

AU Diez, M.; Hornick, J. L.; Baldwin, P.; Van Eenaeme, C.; Istasse, L.
 CS Animal Nutrition, Faculty of Veterinary Medicine, University of Liege,
 Leige, B4000, Belg.

SO Research in Veterinary Science (1998), 64(2), 91-96
 CODEN: RVTS9; ISSN: 0034-5288

PB W. B. Saunders Co. Ltd.
 DT Journal
 LA English

OSC.G 22 THERE ARE 22 CAPLUS RECORDS THAT CITE THIS RECORD (22 CITINGS)
 RE.CNT 55 THERE ARE 55 CITED REFERENCES AVAILABLE FOR THIS RECORD
 ALL CITATIONS AVAILABLE IN THE RE FORMAT

L27 ANSWER 10 OF 10 HCAPLUS COPYRIGHT 2010 ACS on STN

TI Influence of a blend of fructo-oligosaccharides and sugar beet
 fiber on nutrient digestibility and plasma metabolite concentrations in
 healthy beagles

AB The effects of fructo-oligosaccharide and sugar beet fiber diets
 (4:1) at 3 incorporation rates on nutrient digestibility and blood plasma
 metabolites were measured weekly in fasted dogs and during a 360-min
 period after a meal. A group of 8 castrated 1-1.4-yr-old male Beagles
 weighing 10.0-13.5 kg was used. Diets containing 2 incorporation rates of the
 blend of fructo-oligosaccharides and sugar beet fiber (5 and 10%
 on a dry matter basis [diets B and C, resp.]) were compared with a control
 diet without added fiber (diet A). The 3 diets were evaluated for their
 ability to modify the digestibility of dry and organic matter, protein, fat,
 and ash and for the effects on blood plasma glucose, insulin,
 α -amino nitrogen, urea, cholesterol, and triglyceride concns. Each
 diet was fed for 6 wk; plasma samples were collected weekly before feeding
 and after feeding on the last day of the period. During 1 wk at the end
 of the 6-wk period, dogs were kept in metabolic cages. Each period of the
 block was followed by a 4-wk washout period. Incorporating
 fructo-oligosaccharides and sugar beet fiber into the diet was
 associated with a greater passage of wet feces (diets B and C) and lower
 protein digestibility (diet C). Postprandial glucose (diet C), urea
 (diets B and C), and triglyceride (diets B and C) concns. were decreased.
 Weekly preprandial measurements were characterized by decreased urea
 (diets B and C), cholesterol (diet C), and triglycerides (diets B and C)
 concns. Thus, chronic consumption of fermentable fiber is associated with
 mildly decreased protein digestibility and with metabolic effects in
 nonfed or fed dogs. A blend of fructo-oligosaccharides and sugar
 beet fiber should be tested as a dietary aid for the treatment of
 chronic diseases, such as diabetes mellitus or hyperlipidemia, in dogs.

AN 1997:737707 HCAPLUS <<LOGINID:20100628>>
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TI Influence of a blend of fructo-oligosaccharides and sugar beet
 fiber on nutrient digestibility and plasma metabolite concentrations in
 healthy beagles

AU Diez, Marianne; Hornick, Jean-Luc; Baldwin, Paule; Istasse, Louis
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OSC.G 26 THERE ARE 26 CAPLUS RECORDS THAT CITE THIS RECORD (26 CITINGS)
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 ALL CITATIONS AVAILABLE IN THE RE FORMAT